

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	16	9/28/2017		Gayinero Market	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	9:30am	2:00pm	NA, Jennifer	
Investigation			B	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				170001639		Lot 9 BLK 1 Tract 159 #210 Gayinero RD Yigo	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Retail				1	962-2043	2	2
						No. of Repeat Risk Factor/Intervention Violations	
						0	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision											
1	IN	OUT			6	16	IN	OUT	N/A		6
Person in charge present, demonstrates knowledge, and performs duties						Potentially Hazardous Food (TCS Food)					
						17	IN	OUT	N/A		6
						Proper reheating procedures for hot holding					
						18	IN	OUT	N/A		6
						Proper cooling time and temperatures					
						19	IN	OUT	N/A		6
						Proper hot holding temperatures					
						20	IN	OUT	N/A		6
						Proper cold holding temperatures					
						21	IN	OUT	N/A		6
						Proper date marking and disposition					
Employee Health											
2	IN	OUT			6	Consumer Advisory					
Management awareness, policy present						22	IN	OUT	N/A		6
3	IN	OUT			6	Consumer Advisory provided for raw or undercooked foods					
Proper use of reporting, restriction & exclusion						Highly Susceptible Populations					
						23	IN	OUT	N/A		6
						Pasteurized foods used; prohibited foods not offered					
Good Hygienic Practices											
4	IN	OUT	N/A		6	Chemical					
Proper eating, tasting, drinking, betelnut, or tobacco use						24	IN	OUT	N/A		6
5	IN	OUT	N/A		6	Food additives: approved and properly used					
No discharge from eyes, nose, and mouth						25	IN	OUT			6
						Toxic substances properly identified, stored, used					
Preventing Contamination by Hands											
6	IN	OUT	N/A		6	Conformance with Approved Procedures					
Hands clean and properly washed						26	IN	OUT	N/A		6
7	IN	OUT	N/A		6	Compliance with variance, specialized process, and HACCP plan					
No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
8	IN	OUT			6						
Adequate handwashing facilities supplied & accessible											
Approved Source											
9	IN	OUT			6						
Food obtained from approved source											
10	IN	OUT	N/A		6						
Food received at proper temperature											
11	IN	OUT			6						
Food in good condition, safe, and unadulterated											
12	IN	OUT	N/A		6						
Required records available: shellstock tags, parasite destruction											
Protection from Contamination											
13	IN	OUT	N/A		6						
Food separated and protected											
14	IN	OUT	N/A		6						
Food contact surfaces: cleaned & sanitized											
15	IN	OUT			6						
Proper disposition of returned, previously served, reconditioned, and unsafe food											

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water											
27					1	Proper Use of Utensils					
Pasteurized eggs used where required						40					1
28					2	In-use utensils: properly stored					
Water and ice from approved source						41					1
29					1	Utensils, equipment and linens: properly stored, dried, handled					
Variance obtained for specialized processing methods						42					1
						Single-use/single-service articles: properly stored, used					
Food Temperature Control											
30					1	43					1
Proper cooling methods used; adequate equipment for temperature control						Gloves used properly					
31					1	Utensils, Equipment and Vending					
Plant food properly cooked for hot holding						44					1
32					1	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
Approved thawing methods used						45					1
33	X				1	Warewashing facilities: installed, maintained, used; test strips					
Thermometer provided and accurate						46					1
						Nonfood-contact surfaces clean					
Food Identification											
34	X				1	Physical Facilities					
Food properly labeled; original container						47					2
						Hot & cold water available, adequate pressure					
Prevention of Food Contamination											
35					2	48					2
Insects, rodents, and animals not present						Plumbing installed; proper backflow devices					
36					1	49					2
Contamination prevented during food preparation, storage & display						Sewage and wastewater properly disposed					
37					1	50	X				2
Personal cleanliness						Toilet facilities: properly constructed, supplied, & cleaned					
38					1	51					2
Wiping cloths: properly used and stored						Garbage/refuse properly disposed; facilities maintained					
39					1	52					1
Washing fruits and vegetables						Physical facilities installed, maintained, and clean					
						53					1
						Adequate ventilation and lighting; designated areas use					
Documents and Placards											
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						54					2
						Sanitary Permit, Health Certificates valid and posted					

Person in Charge (Print and Sign)		Date:	
Darien Mitchell EPHO-F		10/8/2017	
DEH Inspector (Print and Sign)		Follow-up (Circle one): YES NO	
Jerome Garcia EPHO-F			

Department of Public Health and Social Services
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ESTABLISHMENT NAME Gayinero Market		LOCATION (Address) Lot 9 BLC 1 TRACT 159 #740 Gayinero RD Tigo
INSPECTION DATE 9/28/2017	SANITARY PERMIT NO. 170001639	PERMIT HOLDER NA, Jennifer

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Hot Dog Pizza Roll	85.5°F		
Hot Dog Sandwich	81.5°F		
Sausage Musubi	76.0°F		
Spam Musubi	76.5°F		
Spam Sushi	76.0°F		
Pork Chops	80.0°F		
Egg Sandwich	74.0°F		
Chicken Arroz Caldo/Warmer	174.0°F		
Chicken Siopao/Warmer	172.0°F		


Stored at room temperature
in front service area

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED ON THIS DAY AND THE FOLLOWING VIOLATIONS WERE OBSERVED	
#2	EMPLOYEE HEALTH POLICY NOT PRESENT. EMPLOYEE HEALTH POLICY SHALL BE PROVIDED TO ENSURE PROPER EXCLUSIONS/RESTRICTIONS ARE REPORTED.	10/8/2017
#8	HOT WATER NOT PROVIDED FOR RESTROOM NEAR WALK-IN CHILLER. LIQUID HAND SOAP/PAPER TOWELS NOT PROVIDED FOR BOTH RESTROOMS. HOT WATER, LIQUID HAND SOAP AND PAPER TOWELS SHALL BE PROVIDED FOR ALL RESTROOMS TO ENSURE HANDS ARE PROPERLY WASHED.	10/8/2017
#20	PHF/TCS STORED AT 140°F STORED AT ROOM TEMPERATURE IN FRONT SERVICE AREA SUCH AS (EGG SANDWICH, PORK CHOPS, SPAM MUSUBI) ALL PHF/TCS SHALL BE STORED AT 140°F AND ABOVE OR 41°F AND BELOW TO PREVENT THE RAPID GROWTH OF BACTERIA.	10/8/2017 COS THROWN OUT
#33	THERMOMETERS NOT PROVIDED FOR TAKING INTERNAL TEMPERATURES OF FOOD PRODUCTS AND THERMOMETERS FOR WALK-IN CHILLER IS NOT LOCATED TO ALLOW EASY VIEWING.	10/8/2017

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) 	Date:
DEH Inspector (Print and Sign) Derien Mitchell EPHO-I	Date: 9/28/2017

Rev: 08.27.15

White: DPHSS/DEH

Yellow: Food Establishment

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